

HOOFDSTAD BRASSERIE

CHRISTMAS BRUNCH

ENTRÉE BUFFET

HOOFDSTAD GRAVAD LAX
DILL, MARINATED SPICES

*

GALANTIN OF DOVER SOLE AND SMOKED EEL

*

CONFIT DUCK LIVER
PORT JELLY

*

PÂTÉ EN CROÛTE

*

TRADITIONAL POTATO SALAD
FARMER'S HAM, PARSLEY, CAPERS

*

WALDORF SALAD

*

SHRIMP COCKTAIL

*

SELECTION OF CHARCUTERIE

*

PATA NEGRA

*

FRUITS DE MER
OYSTERS, WHELKS, SHRIMPS, KING CRAB

*

OUR SELECTION OF DUTCH CHEESES

HOOFDSTAD BRASSERIE

CHRISTMAS BRUNCH

MAIN COURSES

SMOKED SALMON ON TOASTED BRIOCHE
SPINACH, CAVIAR AND HOLLANDAISE SAUCE

*

VOL AU VENT WITH LOBSTER
GREEN ASPARAGUS

*

TOURNEDOS ROSSINI
MADEIRA SAUCE

*

GRATINATED ZITE
WILD MUSHROOMS AND FRESH HERBS

*

CONFIT DUCKBREAST
BRUSSELS SPROUTS, BLACK TRUFFLE AND JUS WITH CHESTNUTS

DESSERT BUFFET

OPÉRA CAKE

*

OMELETTE SIBÉRIENNE

*

CRÊPES SUZETTE

*

BAVAROIS, CANDIED FRUITS

*

TARTELETTE WITH FRESH FRUIT

Served 25 and 26 December from 12 pm – 3:30 pm

€65 per person - €39 per child (4-12 years)

HOOFDSTAD BRASSERIE

CHRISTMAS DINNER

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DILL, MARINATED SPICES

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OUR SELECTION OF DUTCH CHEESES

HOOFDSTAD BRASSERIE

CHRISTMAS DINNER

MAIN COURSES

TURKEY BALLOTINE
GLACED CHESTNUTS, BRUSSELS SPROUTS, CARROTS, DUCHESSE POTATOES

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BEEF WELLINGTON
TENDERLOIN IN PUFF PASTRY, CARAMALIZED CHICORY,
SARLADAISE POTATOES, MADEIRA SAUCE

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POACHED TURBOT
GREEN ASPARAGUS, POTATO MOUSSELINE, CHAMPAGNE SAUCE

*

VOL AU VENT
CELERIAC AND BLACK TRUFFLE

DESSERT BUFFET

OPÉRA CAKE

*

OMELETTE SIBÉRIENNE

*

CRÊPES SUZETTE

*

BAVAROIS, CANDIED FRUITS

*

TARTELETTE WITH FRESH FRUIT

Served 24 and 25 December from 6 pm – 22 pm

€75 per person - €39 per child (4-12 years)